

CLAIMS

1. A coated confectionery product comprising:
 - a) a confectionery center; and
 - b) a powder coating layer on the center, the powder coating layer comprising
 - i) a flavor encapsulated in a water-soluble encapsulant, and
 - ii) the outermost layer of the product.
2. The coated confectionery product of claim 1 further comprising a binder layer between the center and the powder coating layer.
3. The coated confectionery product of claim 1 wherein the confectionery center comprises a chewing gum product and further comprising a hard shell coating between the chewing gum product center and the powder coating layer.
4. The coated confectionery product of claim 1 wherein the powder coating layer further comprises a bulk sweetener.
5. The coated confectionery product of claim 1 wherein the confectionery center comprises a compressed tablet.
6. The coated confectionery product of claim 5 wherein the compressed tablet includes mint flavor.
7. The coated confectionery product of claim 1 wherein the powder coating layer comprises at least about 10% encapsulated flavor.
8. The coated confectionery product of claim 2 wherein the binder layer comprises a solution of a bulk sweetener and a binder selected from the group consisting of gum talha, gum arabic, maltodextrins, modified starches, hydrocolloids and mixtures thereof.

9. The coated confectionery product of claim 1 wherein the encapsulated flavor is spray dried.

5 10. The coated confectionery product of claim 1 wherein the powder coating layer comprises about 50% to about 90% dry bulk sweetener and about 10% to about 49% spray dried flavor.

11. The coated confectionery product of claim 10 wherein the powder coating layer further comprises about 0.1% to about 5% dry high-intensity sweetener.

10 12. The coated confectionery product of claim 11 wherein the high-intensity sweetener is selected from the group consisting of aspartame and acesulfame K.

13. The coated confectionery product of claim 3 wherein the hard shell coating is made from a sugar selected from the group consisting of sucrose, dextrose, maltose and mixtures thereof.

15 14. The coated confectionery product of claim 3 wherein the hard shell coating is made from a polyol selected from the group consisting of sorbitol, maltitol, xylitol, hydrogenated isomaltulose, lactitol, erythritol and mixtures thereof.

20 15. The coated confectionery product of claim 4 wherein the bulk sweetener comprises a polyol.

16. The coated confectionery product of claim 1 wherein the product is sugarless.

17. The coated confectionery product of claim 15 wherein the bulk sweetener comprises hydrogenated isomaltulose.

25 18. The coated confectionery product of claim 1 wherein the powder coating layer comprises about 60% to about 80% bulk sweetener.

19. The coated confectionery of claim 1 wherein the powder coating layer comprises about 15% to about 40% spray dried flavor.

20. The coated confectionery product of claim 1 wherein powder coating layer comprises about 0.5% to about 3% high-intensity sweetener.

5 21. The coated confectionery product of claim 1 wherein the powder coating layer comprises about 0.5% to about 2% by weight of the product.

22. The coated confectionery product of claim 2 wherein the binder layer comprises between about 0.2% and about 1% by weight of the product.

10 23. The coated confectionery product of claim 3 wherein the hard shell layer comprise about 10% to about 50% by weight of the product.

24. The coated confectionery product of claim 2 wherein the binder layer and powder layer together comprise about 2% of the product.

25. The coated confectionery product of claim 1 wherein the center is between about 0.2 and about 2.0 grams in size.

15 26. The coated confectionery product of claim 5 wherein the compressed tablet comprises a base material, a binder, a flavoring agent and a lubricant.

20 27. The coated confectionery product of claim 26 wherein the flavoring agent in the tablet comprises a high-intensity coolant selected from the group consisting of substituted p-menthane carboxamides, acyclic carboxamides, menthone glycerol ketals, menthyl lactate, menthyl succinate, 3-1-menthoxypropane-1,2 diol and mixtures thereof.

28. The coated confectionery product of claim 26 wherein the flavoring agent comprises about 0.01% to about 2% by weight of the tablet.

29. The coated confectionery product of claim 27 wherein the high-intensity coolant comprises about 0.01% to about 1% of the tablet.

30. A confectionery product comprising:

a) a compressed product center comprising

i) a sweetener selected from the group consisting of sucrose, sorbitol and mixtures thereof;

ii) a lubricant; and

iii) flavor, including menthol and a physiological cooling agent;

b) a binder layer covering the product center comprising

i) a sweetener selected from the group consisting of sugars, polyols and mixtures thereof, and

ii) a binder selected from the group consisting of gum arabic, gum talha and mixtures thereof; and

c) a powder coating layer covering the binder layer, the powder coating comprising

i) a spray dried flavor;

ii) a high-intensity sweetener; and

iii) a bulk sweetener selected from the group consisting of sugars, polyols and mixtures thereof.

31. The confectionery product of claim 30 wherein the powder coating layers comprise about 15% to about 40% spray dried flavor, about 60% to about 80% bulk sweetener, and about 0.5% to about 3% high-intensity sweetener.

32. A method of producing a powder coated confectionery product comprising the steps of:

a) providing a center;

b) forming a binder layer over the center by applying a liquid syrup; and

c) applying a powder coating over the binder layer, the powder coating comprising a flavor encapsulated in a water-soluble encapsulant.

33. The method of claim 32 wherein the center is provided by compressing a mixture of a sweetener, binder, lubricant and flavor into a compressed tablet.

34. The method of claim 32 wherein no liquid is applied after the powder coating is applied.

35. The method of claim 32 wherein only one application of syrup is made on the centers, followed by only one application of powder coating.

36. The method of claim 32 wherein the application of the powder is used to dry the syrup, and no air is forced over the centers to dry the syrup.

37. The method of claim 32 wherein the liquid syrup comprises a bulk sweetener and a gum selected from the group consisting of gum arabic, gum talha and mixtures thereof.

38. The method of claim 32 wherein the powder coating comprises about 50% to about 90% dry bulk sweetener and about 10% to about 49% spray dried flavor.

39. The method of claim 38 wherein the powder coating further comprises about 1% to about 5% dry high-intensity sweetener.

40. The coated confectionery product of claim 2 wherein the binder layer comprises about 0.1% to about 5% high-intensity sweetener.